

Lobster Pot Proudly uses Produce from these Local Farmers because Fresher is Better



**Cold Appetizers**

- Lobster & Mango Salad** \$ 22.95  
Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing  
Served with Grilled Asparagus
- Marinated Queen Conch** \$ 11.95  
Lobster Pot's Traditional Cayman Style Recipe
- Tiger Shrimp Cocktail** \$ 12.50  
Delicate Tiger Shrimp Freshly Prepared and Served with Our Own Cocktail Sauce
- Daily Fresh Ceviche** \$ 12.00  
Finely Diced Fresh Catch of the Day Tossed in Limes and Spices with Crisp Bell Peppers, Cilantro and Red Onion - a Wonderful Light and Refreshing Dish
- Tuna Avocado Sashimi Duo** \$ 14.95  
Roasted Sesame Vinaigrette, Wasabi Crème Fraiche and Pickled Ginger
- Baby Spinach and Herb Roasted Tomato Salad** \$ 9.50  
Cherry Tomatoes Lightly Roasted in Olive Oil Herbs and Garlic and Topped with Fresh Parmesan Shavings and Aged Balsamic Vinegar
- Roasted Beet Root & Peppered Goat Cheese and Pear Salad** \$ 9.95  
Fresh Goat Cheese Crumble with Crushed Black Pepper.  
Roasted Beetroot Slices, Garnished with Pears
- Caesar Salad** \$ 9.00  
Our Homemade Dressing Makes this a Wonderful Classic

**Add On:**

**Whole Chicken Breast \$12.25, Choice of Fresh Local Fish \$14.95**  
**Grilled Shrimps \$12.25, Lobster Tail 5 oz. 18.00**

**Soups**







- Cayman Conch Chowder** \$ 8.50  
A Tomato Based Spicy Cayman National Soup
- Lobster Bisque** \$ 8.95  
Our Award Winning Bisque
- Black Bean Soup** \$ 7.95  
Vegetarian Local Favorite Served with Sour Cream Drizzle
- Soup Trio** \$ 10.50  
Sample the three Lobster Pot Classic Soups
- Soup of the Day** \$ MP  
Please asked your Server for the Chef's Daily Creation

All Prices in CI \$ - 15% Gratuity will be added  
Plate Split Charge -\$10.00

**Gluten Free** **Spicy** **Vegetarian**



**Warm Appetizers**

<b>1/2 Dozen Escargot</b> 	<b>\$ 11.95</b>
Baked in Our Famous Herb-Garlic Butter	
<b>Queen Conch Fritters</b>	<b>\$ 12.00</b>
Golden Fried & Served with a Red Pepper Remoulade	
<b>Crispy Coconut Shrimp</b>	<b>\$ 12.00</b>
Served with Mango Dipping Sauce	
<b>Alaska King Crab Legs</b> 	<b>\$ 25.95</b>
Perfectly Boiled served with Chef's Vegetables and Drawn Butter	
<b>Jerked Pull Pork Spring Roll</b> 	<b>\$ 11.00</b>
with a Sweet Scotch Bonnet Sauce and Shredded Lettuce	
<b>Pesto Baked Whole Danish Brie</b> 	<b>\$ 13.95</b>
Basil Pesto Marinated Brie served with Grilled Garlic Baguette and Balsamic Reduction	
<b>Turtle Steak Sampler</b>  	<b>\$ 12.95</b>
Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!	
<b>Pizza of the Day</b>	<b>\$ M/P</b>
Please asked your server for the Chef's Daily Creation	
<b>Lobster Poutine</b> 	<b>\$ 13.50</b>
French Canadian Classic, Crisp Fries covered with Cheeses Curds, Demi Glace and Lobster Tail Meat	

**Pasta and Vegetarian**

<b>Seafood Penne</b>	<b>\$ 30.95</b>
Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce	
<b>Lobster and Seafood Chiopino</b>	<b>\$ 36.95</b>
Mussels and Sea Scallops Served in a Seafood Vegetable Broth with Vermicelli Pasta and topped with a 4 oz. Lobster Tail	
<b>Tofu Zucchini and Yellow Squash Spaghetti</b>  	<b>\$ 24.00</b>
Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu, Sun Blushed Tomatoes and Fresh Spinach	
<b>Vegetarian Pasta</b> 	<b>\$ 19.50</b>
Pesto Crème, Tomato or Rose Crème Sauce served with Chef's Vegetables and Parmesan Shavings	

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**The Classics**

- Caribbean Lobster Tail** (GF) \$ 52.00  
**Broiled or Poached** – Served with Drawn Butter, Chef's Vegetables  
**Cayman Style** – Juicy Lobster Chunks Sautéed in Cayman Style Sauce and Fried Plantains  
**Lobster Thermidor** – Juicy Lobster Chunks in a creamy White Wine Sauce, Mashrooms, Mustard, Brandy  
 - topped with Parmesan cheese with Fried Plantains, Rice and Beans or Jasmine Rice \$ 56.95
- Captain's Catch of the Day** (GF) \$ 29.95  
 Our Freshly Caught Catch of the Day Served Your Way Whether it's Grilled, Blackened,  
 Cayman Style or Pan Fried. Served with Chef's Vegetables and Golden Fried Plantains
- Escovitch - A local Favorite!** \$ 31.95  
 Fried Fish Filet Served with Local Style Pickled Onions, Carrot, Peppers and Scotch Bonnet
- Cayman Trio - "The" Lobster Pot Favorite** (GF) \$ 40.95  
 Broiled Lobster Tail, Grilled Fresh Mahi Mahi & Garlic Shrimp, Served with Chef's Vegetables, and  
 Plantains
- The Pot** (GF) \$ 65.95  
 Broiled Lobster Tail, Garlic Shrimps and King Crab Legs with Drawn Butter & Baked Potato and Chef's  
 Vegetables
- Garlic Shrimp** (GF) \$ 32.95  
 Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables
- Seafood Curry** (GF) \$ 36.95  
 Chunks of Lobster Meat, Sea Scallops and Tiger Shrimps, Bell Peppers and Onions, Chef's Veg and Rice
- Cayman Turtle Steak** (GF) \$ 40.95  
 Blackened and Served with Cayman Style Sauce, Chef's Vegetables & Fried Plantains

*All served with your choice of Jasmine Rice or Rice & Beans.*

*Substitute for Baked Pot, Roasted Potatoes, Mash Potatoes or French Fries - \$3.50*

*Substitute for Lobster Mash Potatoes - \$5.00*

**The Meats**

- 10 oz. N.Y. Steak with Bourbon Peppercorn Sauce** \$ 38.95  
 10 oz Grilled to Your Liking Served with Chef's Vegetables and a Bourbon Peppercorn Sauce
- Filet Mignon & Lobster Mash Potato** \$ 44.95  
 8 oz Filet Mignon Served with Lobster Mashed Potato, Grilled Asparagus and Port Wine Reduction
- The Chicken Breast** (GF) \$ 29.95  
 Local Free Range, Grain Fed Chicken Breast ,Creamy Mushroom Sauce and Chef's Vegetables
- Surf and Turf N.Y. Strip** Served with Shrimp \$46.95 or Lobster Tail \$49.95
- Keet and Beet Filet Mignon** Served with Shrimp \$49.95 or Lobster Tail \$54.95

*All Served with Baked Potato*

*Substitute for Mash Potatoes, Roast Potatoes or French Fries - \$2.50*

*Substitute for Lobster Mash Potatoes - \$4.00*



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**Lobster Pot is Proud to serve only 100% Certified Angus Beef**

(GF) **Gluten Free** **Spicy** **Vegetarian**